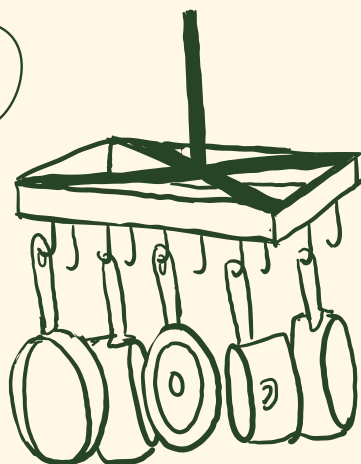


BARBINO

by



Menu

Sunday
12pm-5pm

Snacks & Starters

48 hour sourdough focaccia, hay
smoked butter £4.5 (v, vg)

Nocellara olives, limoncello marinade £4 (vg)

Lacto pickled winter vegetables £3 (vg)

Crispy pork skins, apple & mustard
sauce £5 (gf)

Venison sausage roll, celeriac slaw, pear
ketchup £8.5

Smoked mackerel, dill pickled cucumber
on toast £8

Fava bean houmous, roast beetroots,
Sardinian crispbread £7.5 (v, vg)

Please advise of any allergies
12.5% service charge applies

Dishes can be made:
V - vegetarian
Vg - vegan
Gf - non gluten



@barbino__

Roasts

Sussex 28 day aged beef rump £22 (gf)

12 hour crispy pork belly, apple sauce £21 (gf)

Butternut squash, roast shallot
& thyme pie (vg) £15

Nduja glazed ¼ chicken £19 (gf)

*All served with Yorkshire pudding, roast
potatoes, creamed leeks, braised red
cabbage, glazed carrots & gravy
Any extras £3*

Sides

Fries £5 - add Parmesan mayo £1 (gf, vg)

Four cheese mac & cheese, rosemary
crumb £7.5 (v)

Garlicky winter greens £6 (v, vg)

Dessert

Sticky toffee pudding, mascarpone £8.5 (v)

Cin Cin Tiramisu £8.5 (v, gf)